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STEAKS CHOPS EGGS

DE LUXE RECIPES



OF THE
WORLD FAMOUS CHEFS
OF THE
AMERICAN
CULINARY

THE
GOLDEN
AGE

OF THE
WORLD

BY
J. H. M. J. VAN DER
KAM

THE
GOLDEN
AGE

THE
GOLDEN
AGE

Steaks, Chops and Fancy Egg Dishes

of the

WORLD FAMOUS CHEFS

United States

Canada

Europe

The Steak, Chop and Egg Book

From the

INTERNATIONAL COOKING LIBRARY

Compiled and Edited by

A. C. HOFF

Los Angeles, Cal.

International Book Publishing Co.

1914



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1914

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1914



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PREFACE

In presenting to the public this book on STEAKS, CHOPS AND FANCY EGG DISHES we feel that we are presenting the most complete authoritative and up-to-date book ever prepared on the subject. The contributors being the finest chefs in the United States, Canada and Europe insure every recipe shown as right. These world-famous chefs have given us their special recipes, and they have made the explanations so plain and so complete that any one can readily understand them.

The great chefs who have prepared these recipes for us have all made cooking their life work and have been apprenticed under the finest and most practical teachers in the culinary lines in this country and abroad.

A large portion of the copy has been translated from the French. The finest chefs are generally the French or Swiss. They are not literary men; their language is not flowery, but we know that even with the difficulty that exists in expressing in English many of the French terms that the work as a whole will be easily understood and greatly appreciated.

This is the first time in history that such a wonderful collection of recipes have been made obtainable for general use. These men are giving, in these recipes, their "professional secrets." The calibre of the men who have prepared these recipes is great and represents as much as the great masters in other lines of the world's work. Napoleon Bonaparte was a great general; Shakespeare, a great author; George Washington, a wonderful statesman; and Thomas Edison, a masterful inventor;—but we feel that the master chefs represented here are to be considered just as great and doing just as much of the world's work as any of the famous men we have all been taught to revere and respect.

The International Cooking Library, covering in twelve volumes every conceivable part, section or angle of the cooking question, makes it possible for any one who will follow these recipes to be an expert cook. The great masters who have prepared these recipes have spent their



THEIR CHEFS-OUR CONTRIBUTORS



lives studying and experimenting and are giving in these recipes their best ideas and suggestions. These are dishes of the millionaires and the most particular epicureans.

We feel that this set of books is presented to the public at just the opportune time. All people are beginning to realize that there is really no more important art than cooking and this should be so; for what should be considered more important than what we eat? The best health insurance is having the right kind of foods, properly prepared. A man is at his best only when he is in robust health and nothing will undermine a person's constitution so quickly as poor food. The best dishes and the sure and absolute recipes for making them, are contained in this wonderful set of books. All the copy is from authorities just as positive and just as sure in this line as the noted Blackstone was on legal lines. We picked the best chefs in the world; we would accept copy from no others.

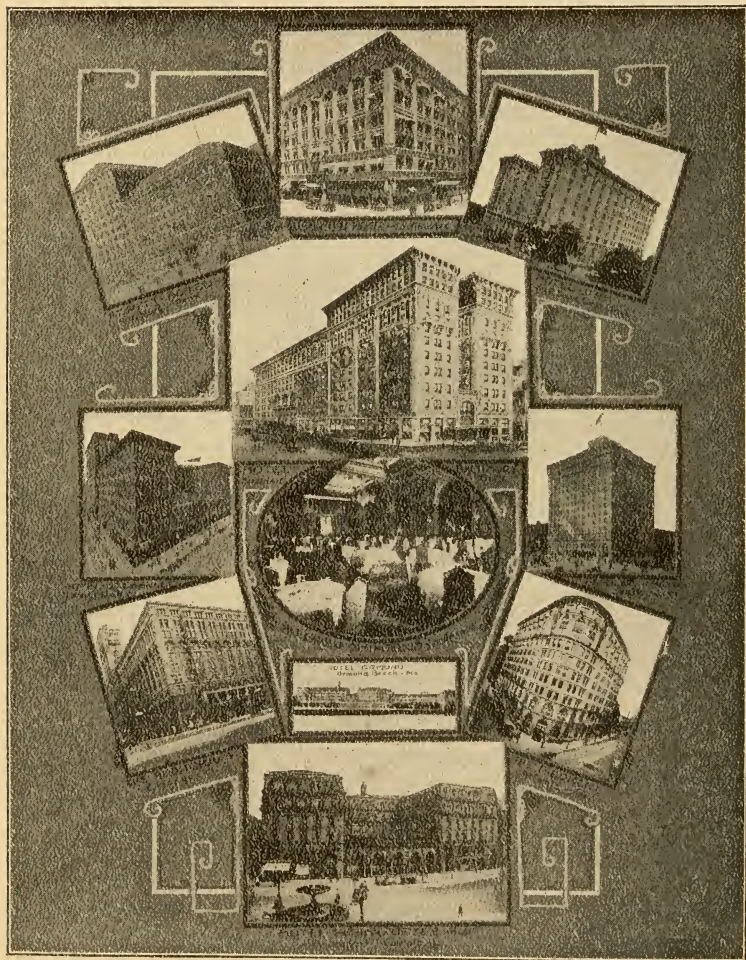
A careful study of the recipes and careful application of the directions for same is all that is necessary to produce the results that have made these men famous.

In the presentation of this book, we wish only that space would allow us to mention and pay courtesy to the many men who have assisted us in the various departments, copy preparation, translation, and editing, also the courtesies rendered by the managers of the world renowned hotels whose chefs have been our contributors.

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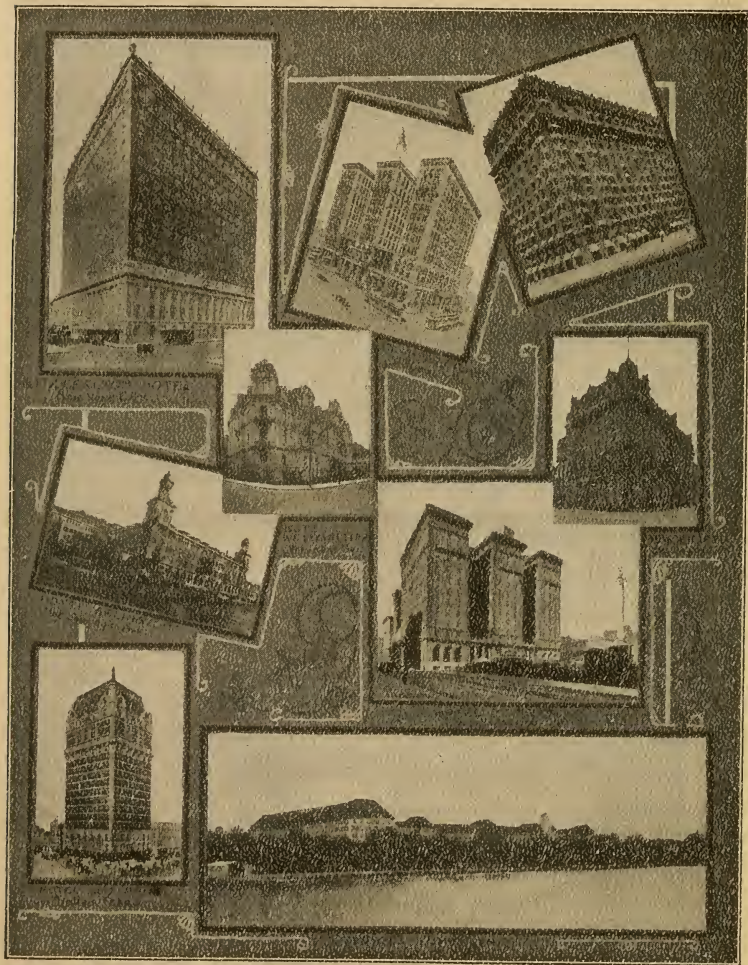


WORLD RENOWNED HOTELS





THEIR CHEFS-OUR CONTRIBUTORS





WORLD RENOWNED HOTELS



THE RITZ
CHICAGO



THE CASTLE
SAN FRANCISCO



THE RITZ
NEW YORK



THE RITZ
ATLANTA



THE RITZ
LOS ANGELES



THE RITZ
ATLANTA



THE RITZ
SAN FRANCISCO



THE RITZ
NEW YORK



THE RITZ
ATLANTA



THE RITZ
SAN FRANCISCO



THE RITZ
NEW YORK



THE RITZ
ATLANTA



THEIR CHEFS-OUR CONTRIBUTORS



GREEN VALLEY HOTEL
Hudson, Ireland



HILL OF HOWLAND HOTEL
Hill of Howland, Ireland



GALVEZ HOTEL
Galveston, Texas



HOTEL DE VILLE
Paris, France



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Paris, France



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Paris, France



HOTEL DE VILLE
Paris, France



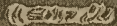
HOTEL DE VILLE
Paris, France



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Paris, France



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Paris, France



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HOTEL DE VILLE
Paris, France



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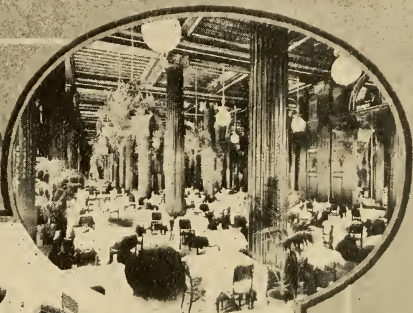
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WORLD FAMOUS CHEFS



VICTOR HIRTZLER
Chef de Cuisine
ST. FRANCIS HOTEL
SAN FRANCISCO





THEIR STEAKS CHOPS & EGG SPECIALTIES



VICTOR HIRTZLER

CHEF DE CUISINE
HOTEL

ST. FRANCIS

San Francisco, Cal.

Mr. Hirtzler was born in Strasbourg, Alsace, Germany, and learned his profession under Emile Feypell in Strasbourg who is considered one of the finest Chefs in France. Mr. Hirtzler has been in the best hotels in France and Germany. Coming to the United States he started in at the Old Brunswick in New York City, and then at the Waldorf Astoria, New York City, then at Sherry's famous Cafe, New York City. He came to San Francisco to open the Hotel St. Francis in 1904.

EGGS LEAVEY

Poach eggs carefully. Place on buttered toast, with chicken hash with peppers on one side and asparagus tips on the other. Pour hot Hollandaise sauce over the egg.

EGGS A LA HUEGENOTTE

An omelette in which is folded a minced meat made of mutton, mixed with mushrooms, flavored with nutmeg and the grated rind of an orange.

EGGS OPERA

Put the poached egg on a piece of toast of the same size. Pour hot cream sauce over all. Garnish with hot asparagus tips, sprinkle with chopped parsley and place a slice of truffle on top.

EGGS BAKED WITH POTATOES

Prepare some potatoes for baking by cutting off one end so they will stand upright in the oven. When done, scoop out the potato pulp. Put in a spoonful of cream sauce. Break into the opening a raw egg, covering with a bit of the potato which you have mixed with butter. Return to the oven for six to eight minutes. Serve wrapped in folded napkins.

EGG CROQUETTES

Cut eight hard boiled eggs to small bits, seasoning with salt, pepper, grated nutmeg and a half cup of grated Parmesan cheese. Bind together with a cup of cream sauce. Set away to cool. Then shape into croquettes. Dip in flour, then egg mixed with a spoonful of cream, then bread crumbs. Fry in hot lard. Serve on a platter on a bed of tomato sauce.



WORLD FAMOUS CHEFS



COLD EGGS EUREKA

Hard boil eggs. Remove yolks and mix with crab salad piled high in the shape of an entire egg. Cover with mayonnaise. Sprinkle with parsley chopped fine.

OMELETTE WITH CUCUMBERS

Slice the cucumbers, dip in flour, then in egg, then in bread crumbs, and fry for four or five minutes until a nice brown, having seasoned them with salt and pepper. Make omelette. Heat a platter. Cover the bottom with hot cream sauce. Put the omelette on this, then lay the fried cucumbers about the omelette.

SCRAMBLED EGGS

Scramble the eggs, using butter. Make thin toast, trim the edges, then place some cooked sweet red pepper on top, then the scrambled egg. If desired, a few slices of truffles may be added as a garnishing.

OMELETTES WITH BANANAS

Beat three eggs with a whisk until quite light. Add a soup-
spoonful of rich cream and salt. Heat some butter in a pan. Now have some bananas cooked slightly in rich syrup, preserving the fruit whole. It looks best to cut lengthwise. Before folding over the omelette, place the bananas inside. Fold over, bestrew with fine sugar and burn with an omelette iron.

BAKED STEAK EN CASSEROLE

Take a juicy tenderloin steak, cut about two inches thick. Butter an Eastern casserole. Put the steak in this, adding four whole peeled tomatoes on top of the steak, two green peppers, a piece of butter the size of an egg, two tablespoonfuls of tomato catsup, one tablespoonful of Worcestershire sauce, keeping in hot oven until done, the time depending on how the steak is to be served. To have the steak rare takes about twenty minutes. By this time the tomatoes will be thoroughly heated through and done enough to be very tasty, still retaining their shape firmly. If it is desired to have the steak very rare, it would be well to cook the peppers a bit in butter before adding to the steak, as they should be done enough to be soft.



THEIR STEAKS CHOPS & EGG SPECIALTIES



CHAUTEAUBRIAND STEAK

The name is given to the round piece of beef in the middle of a tenderloin—in other words, the tenderest part of the meat. Flatten this tenderloin until it is a little over an inch thick, and broil over charcoal. Serve on a hot dish with plenty of melted butter.

TENDERLOIN VAUDEVILLE STYLE

Broil small tenderloins. Put on a hot platter, placing a neatly poached egg on one side and a stuffed baked tomato on the other, covering all with Madeira sauce. This is a favorite supper dish.

BAKED PORTERHOUSE

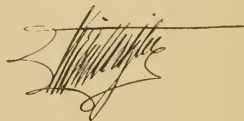
Have steak thick. Put into Dutch oven with two ounces of butter, salt and pepper, and on top of the steak put three whole peeled tomatoes, one green pepper, two tablespoonfuls of Worcestershire sauce, same of mushrooms or tomato catsup, a little chopped parsley, and keep in the iron pot, basting frequently.

BROILED ENGLISH LOIN CHOPS

Broil over charcoal for twelve minutes or less, depending on the thickness. They should be slightly rare and full of juice. Cover with maitre d'hotel butter when broiled, and season. Maitre d'hotel butter is made by beating up a large spoonful of butter with the juice of half a lemon and a teaspoonful of minced parsley.

STEAK WITH MARROW

Parboil the marrow in salt water for ten minutes or longer. Spread small bits of toast with the marrow, then spread with mustard liberally, then lay small steaks, either fillet or small sirloins on the toast. Heat a little butter, squeeze a lemon into it and pour over all.





WORLD FAMOUS CHEFS



LOUIS
LESCARBOUREA
CHEF DE CUISINE
FT. PITT HOTEL
Pittsburg, Pa.

Prior to coming to the Fort Pitt Hotel, Mr. Lescarbourea was Chef at the Hotel Marlborough, New York City, and other prominent eastern hotels, and was Entremetier at the famous "Delmonico's Cafe," New York City.

ENTRECOTE, COUNTRY STYLE

Season with salt and paprika and fry two minutes on each side, six thin sirloin steaks. Add to the pan three ounces of very finely chopped bacon and when the bacon is well done, add a tablespoonful of flour; mix well. Pour in a pint of thick cream; boil for ten minutes, add little by little one ounce of good butter; mix well. Pour over the sirloins and serve with boiled potatoes on the side.

LAMB CHOPS MIGNONETTE

Mix together on a plate, a cupful of bread crumbs, six chopped shallots, a half bean of garlic, one teaspoonful of chives, one teaspoonful of chopped parsley and one ounce of chopped Virginia ham. Season six lamb chops on both sides with salt and pepper; roll them in flour, dip them in eggs and finally roll them in this mixture. Slowly fry them for five minutes on each side. Serve with tomato sauce.

MUTTON CHOPS SUZANNE

Procure six well trimmed mutton chops. Season with salt and paprika. Fry them in butter for four minutes on each side, place them on a platter. Remove the fat from the pan. Place over the fire and pour in a gill of good sherry and a tablespoonful of good brandy. Add the finely shredded rind of half an orange and a tablespoonful of currant jelly. Stir well, let reduce to half. Remove the pan from the fire, add little by little one ounce of good butter, continually mixing. Pour this over the chops and garnish with fresh mushrooms sauted and browned potatoes.

SIRLOIN MINUTE—FT. PITT

Procure six steaks cut in the sirloin of half an inch thick. Season both sides with salt and pepper and cook them in butter for two minutes



THEIR STEAKS CHOPS & EGG SPECIALTIES



on each side. Place them on a platter. Finely slice twelve fresh mushrooms and three green peppers, and fry in the steak pan until brown. Add a very little crushed garlic and spread it over the steaks.

FILLET MIGNON LYON

Cut in very small squares six potatoes, one green pepper and two onions. Fry them in butter until well browned. Season with salt. Remove the butter from the pan and keep hot and dry.

Season six fillet mignons on both sides with salt and pepper and broil them four minutes on each side. Place them on a platter, and put a piece of butter on top of each. Lay the potatoes over the mignons and serve.

SLICES OF TENDERLOIN—CHEZ-NOUS

Have twelve thin slices of tenderloin of beef and season on both sides with salt and pepper. Heat three tablespoonfuls of butter in a frying pan, add the slices and briskly cook a minute on each side. Remove the steaks, lay them on a platter and keep hot. Add to the pan twelve chopped fresh mushrooms and twelve chopped shallots and cook for two minutes. Pour in a good gill of white wine; let it reduce to half. Remove the pan from the fire and add bit by bit, two ounces of good butter, stirring while adding; add the juice of a quarter of a lemon, a half teaspoonful of chopped parsley and mix well. Pour over the slices and serve.

VEAL CHOPS BORDELAISE

Season and fry eight minutes on each side, six veal chops. Remove and keep on a dish. Take all the fat off the pan and pour in half a pint of good Claret with six finely chopped shallots and six finely chopped, fresh mushrooms. Reduce to one-third. Add little by little, two ounces of good butter to the sauce, while stirring constantly. Place two slices of beef marrow over each chop, sprinkle a little salt over, place them under the broiler for a few seconds; pour sauce over and serve.



WORLD FAMOUS CHEFS



VENISON STEAK DIANE

Season six small venison steaks on both sides with celery salt and paprika. Place them in a chafing dish with two tablespoonfuls of butter and cook them until well browned on both sides. Add the rind of an orange finely shredded, two tablespoonfuls of currant jelly, two tablespoonfuls of Sherry and two tablespoonfuls of rum and set on fire. Add twelve maraschino cherries, two slices of candied pineapple cut in squares, and a few squares of candied ginger. Cover the dish and let briskly cook for five minutes.

SIRLOIN STEAK CABARET

The cabaret sauce consists of four shallots, half a bean of garlic, and half a teaspoonful of chopped parsley. Chop these very fine and mix in one ounce of butter, a slight tablespoonful of extract of beef and the juice of a quarter of a lemon. When steak is cooked, spread this butter over.

EGGS BEARN

Scald and peel two fat green peppers. Cut them in two lengthwise, remove the seeds and fry them in a large pan with four slices of ham. Break over this four or eight eggs; season and fry them until cooked. Slide all into a dish, sprinkle a tablespoonful of good vinegar over the eggs and brown a piece of butter and pour over just before serving.

Louis Lefebvre



THEIR STEAKS CHOPS & EGG SPECIALTIES



WALTER JURENZ
CHEF DE CUISINE
HOTEL GALVEZ
Galveston, Tex.

Mr. Jurenz, prior to coming to this country, was with some of the finest hotels in Italy, France and England. He was Chef to Count Waldersee and his staff to China, the Red Lion Hotel at Henley on the Thames, England, Royal Crown Hotel, the Belgravia Hotel, and the Vienna Cafe, London, England. In this country, at Hotel La Salle, Hotel Congress and Annex, Chicago, and the Chicago Yacht Club.

HOME MADE HASH OMELETTE

Cut up some chicken livers and the leavings of all kinds of meat cooked the day before—sausage, peppers, tongue, ham, etc. Saute in a pan with tomatoes, chopped onions, salt, pepper, paprika and a dash of Worcestershire sauce. Then mix in some tomato sauce. Stuff and garnish omelette with this.

VEAL CUTLET, GALVEZ SPECIAL

Take nice, thick veal cutlets, cut from the kernel of the leg, season with salt, pepper, and paprika; roll in flour and fry slowly in butter. After removing the cutlets from the pan, place in it in the order mentioned, one chopped onion, one chopped green pepper, two slices of boiled ham flaked, two slices of smoked ham flaked, a half dozen fresh mushrooms and two chopped dill pickles squeezed out, and saute for a few minutes. Add two spoonfuls of tomato sauce, two spoonfuls brown gravy, paprika, Worcestershire sauce and one cup of rich sour cream and boil for five minutes. Place the veal cutlets on a large platter and pour the dressing over them.

Walter Jurenz



WORLD FAMOUS CHEFS



JEAN JUILLARD
CHEF DE CUISINE
HOTEL ADOLPHUS
Dallas, Tex.

Mr. Juillard was formerly at Cafe Anglais, Paris; Hotel Hermitage, Monte Carlo; Hotel d'Angleterre, Venice; Savoy Hotel and Princess Restaurant, London; the Plaza, Belmont and Astor Hotels, New York City; Hotel La Salle, Rector's Cafe and University Club, Chicago.

EGGS MIMI PINSON

Cut the white meat of chicken and truffles in small dice; mix with a little cream sauce. Put this hash in the bottom of your cocotte; on it place a poached egg; add the sauce and a little grated cheese au gratin. Sauce is composed of thick tomato and cream sauce mixed.

OMELETTE DAVENPORT

Have some Olympia oysters, fresh shrimp and mushrooms mixed with a rich cream sauce. Roll your omelette, place a little of the above preparation in the center and turn on your dish. Then place a bouquet of asparagus tips on each end with a strip of red pepper, and put the remainder of the preparation around the omelette. Decorate with a few nice shrimps on top.

POACHED EGG—CAFE ANGLAIS

Have some fresh crab flake in cream in the bottom of a ramakin, next put the poached eggs in, cover the top with cream sauce. Finish with lobster butter, sliced lobster and cheese. Bake.

THANKSGIVING DAY OMELETTE

Take a few fresh chestnuts, remove both skins and cook with a little water and sugar. Be careful that they do not come to pieces. Cut an apple in small dice and cook it in butter; then mix with the chestnuts. Have some good mince-meat warmed up. Roll your omelette, season with sugar; place chestnut and apple preparation in the center and turn on to a very hot dish; place the mince-meat around and pour on a good glass of brandy. Light when served on the table.

EGGS MOLLETS BONAPARTE

Have small pattie shells, some six minute eggs, peeled; garnish the



THEIR STEAKS CHOPS & EGG SPECIALTIES



bottom of your patties with a little chicken and mushroom hash, then place your eggs in, cover with a good cream sauce with a little chopped chives.

FRIED EGGS CASTILLANNE

Four slices of salami, fried lightly on both sides; break your eggs on the salami; have some stewed tomatoes well seasoned and well reduced. Finish with a little chopped parsley and a little garlic. Place your egg on a dish and the tomatoes around.

EGG COQUELICOT

Butter a timbale mould, place a pimento around, then break a fresh egg into it. Place your mold in a pan with water and cook in the oven. When cooked, turn on a round piece of toast, and pour some light cream sauce over.

EGG CABARET

Make a poached egg, breaded and fried in deep grease; have some smothered onions and a little tomato sauce. Place the onions on dish with the eggs, put tomato sauce around and strips of bacon on top.

EGGS MOLLET A LA PHOCEENE

Take some fresh tomato, remove the seeds and cut in dice, put a little olive oil in frying pan, heat and throw your tomato in; add a little bouquet made of parsley, celery, a bay leaf, thyme, and two pieces of garlic. Cook until puree and strain. Have some French cepes or some fresh mushrooms sliced and fried in a little butter. When ready, add a little chopped garlic and parsley. Braise a little chopped onions, add a handful of rice seasoned well, cook with consommé or chicken broth. Take some fresh eggs, boil them six minutes and peel. Place your rice in the center of the dish, then add the eggs and cover with the tomato sauce. Place the cepes or mushrooms around same.



WORLD FAMOUS CHEFS



EGG PETIT TRIANON

Take some hard, ripe tomatoes, cut the tops off and scoop the inside out. Have some ham truffles and fresh mushrooms chopped fine. Place it in the bottom of your tomato, then break an egg into it, sprinkle with a little chopped chives; cover with cream sauce, grated cheese and bake. Serve with cream sauce.

OMELETTE JURASIENNE

Have some blanched salt pork, a few diced potatoes and some spring onions cooked; mix with your eggs and roll up the omelette while soft.

OMELETTE JAMAICAINE

Take the juice of a can of pineapple, place it in a sauce pan on the range; when boiling add a little cornstarch, melted with a little water. This will make a good, thick syrup. Take two slices of pineapple and a banana cut in dice and throw them into the syrup. Roll up your sweet omelette, place a little of the fruit in and turn onto a dish and garnish with the rest of the fruit. Place in the center, a nice skinned preserved fig. Pour on a port wine glassful of Jamaica. Light when on the table. Use the sliced pineapple which is left for fritters and serve with them the same syrup as above additional of kirsch.



THEIR STEAKS CHOPS & EGG SPECIALTIES



PETER BONA

CHEF DE CUISINE

HOTEL

CHAMBERLAIN

(Old Point Comfort)
Fortress Monroe, Va.

Mr. Bona's history since he arrived in this country is brief: three years at the Waldorf Astoria, New York City, in various capacities in the kitchen.

are set and serve.

VEAL CUTLET A LA ZINGARA

Cook the veal cutlet in butter and at the same time prepare a slice of raw ham cut to the shape of the cutlet, and likewise tossed in butter. Dish the cutlet and place the slice of ham upon it and surround with a few tablespoonfuls of Zingara sauce.

ZINGARA SAUCE

Reduce a few tablespoonfuls of white wine and mushrooms, cooking liquor to half. Add a fifth of a pint of half glace, two tablespoonfuls of tomato sauce, one tablespoonful of veal stock, one ounce of julienne of ox tongue, mushrooms and truffles and set to boil a few seconds.

EGGS A LA ROSSINI

Take a large shirred egg, dish and butter it, break in the eggs and place in oven until barely set. Make a border of fried chicken livers cut in dice around the eggs, cover the liver with Perigueux Sauce, return to the oven until the eggs

EGGS SCRAMBLED A L'ITALIENNE

Make some rissoto and add to it some minced duckling livers in Madeira sauce: make a border of this on the serving dish, place the scrambled eggs in the center, pour a little thick tomato sauce at each end of the dish and serve.

SIRLOIN STEAK WITH MUSHROOMS

Season the steak, about a half a pound each, if for one person, and fry in butter. Dish in the form of a crown. Drain the mushrooms, cooking liquor and adding thereto a proportional quantity of mushroom sauce. Set to boil for five minutes, then pour the sauce with the mushrooms in the midst of the crown or circle of steaks.



WORLD FAMOUS CHEFS



LAMB CHOPS A LA HAMPTON ROADS

Grill the chops and at the same time prepare as many bread crumb croutons as there are chops and of the same shape as the chops. Fry the croutons in butter and coat them with foie gras puree; place a grilled chop on each coated crouton and a slice of truffle on the kernel of each chop. By means of a decorating bag cover the chop with a parmesan soufflé. Dish in a circle and place in the oven for five minutes so that the soufflé may poach. Remove from the oven, garnish the center with asparagus heads, and cover with butter.

Peter Bona



OEUFs POCHES A LA VENDOME (Poached Eggs Vendome Style)

LUCIEN RAYMOND
CHEF DE CUISINE
HOTEL CONGRESS
AND ANNEX
Chicago, Ill.

Serve poached eggs on crust made of short paste with a chicken puree and pour over a Sauce Chadeau.

Prior to coming to this country, Mr. Raymond was at the Ritz Hotel in Paris, the Ritz Hotel in London, and the Trianon Palace at Versailles, France. On coming to this country he was at the famous Ritz-Carlton, New York.

L. Raymond



THEIR STEAKS CHOPS & EGG SPECIALTIES



CHAS. GROLIMUND

CHEF DE CUISINE
WASHINGTON
HOTEL

Seattle, Wash.

Mr. Grolimund was formerly at the Grand Hotel Neues Stahlbad, St. Moritz-Bad; Grand Hotel Brussels, Brussels; Grand Hotel Quirinal, Rome; Grand Hotel Anatre Nation, Barcelona, Restaurant Delmonico, New York and the St. Francis, San Francisco.

POACHED EGG CONTINENTAL

Cut six slices of tomatoes and six slices of cucumber a quarter of an inch thick, roll in flour and fry in butter. Place one tomato and cucumber upon each other, put on top a poached egg and cover with a Bearnaise sauce.

OMELETTE MENAGER

Beat up twelve eggs, half a cup of cream, salt and pepper and chopped chives. Cut four breakfast rolls in very thin slices and fry in butter; pour the eggs over it and cook like an omelette.

MUTTON OR LAMB CHOP SIGNORA

Split six large chops and stuff with the same ingredients as used to make chicken croquettes. Then bread the prepared chops and fry in butter slowly for about twenty minutes. Garnish with timbale of rice periqueu (earne de truffes). Serve cream sauce separate.

SIRLOIN STEAK AMERICAINE

Cut and split a four pound piece of sirloin. Broil for thirty-five minutes; garnish with Yorkshire pudding, corn fritters, Obrien potatoes and stuffed tomatoes and serve with Colbert sauce separate.

YORKSHIRE PUDDING

Three eggs, a pinch of salt, a little grated nutmeg, about one pint of milk and half a pound of flour. Make in the same manner as a hot cake batter. Allow beef fat to get very hot in pudding or roast pan. Then pour the pudding batter into pan and bake in hot oven about fifteen minutes.

CORN FRITTERS

Scrape the corn from six good-sized ears, mix with three eggs, a quarter of a pound of flour, a half a cup of milk, a half a teaspoonful



WORLD FAMOUS CHEFS



of baking powder. Drop a tablespoonful at a time into hot butter and fry brown on both sides.

OBRIEN POTATOES

Cut in small squares two raw potatoes; fry in butter and then add one pimento cut in same manner as the potatoes. Salt and pepper.

STUFFED TOMATOES

Take center from six small tomatoes, then stuff with a puree of fresh mushrooms and bake for fifteen minutes.

TOURNEDO McMAHON

Cut six pieces nice tenderloin of beef, well seasoned and fry in butter in an earthen dish (cocotte) for about ten minutes. Then take from the fire, free them from butter and garnish with olivette potatoes, small fried medallion of goose liver, and some sliced truffles. Pour over it a quart of Madeira sauce, put on fire for one minute more and serve in the same dish.

Charles Grolimund



THEIR STEAKS CHOPS & EGG SPECIALTIES



JOSEPH STOLTZ

CHEF DE CUISINE

HOTEL

PONCE DE LEON

St. Augustine, Fla.

Mr. Stoltz was formerly at the National Arts Club, New York City; later with the Metropole Hotel, New York City and the Country Club, Detroit, Mich

PORK CHOPS FERMIERE

Saute chops in butter and onions, cut fine, until golden hued. Then add stock to cover, add some pickles sliced fine, a little chopped parsley, a dash of paprika. When almost done, thicken with a little flour, garnish with small boiled potatoes and hot slaw. Before serving, sprinkle with chopped siboulette.

EGGS A LA JOSEPH

Take a good sized baked potato, cut it the long way, scoop out contents, leaving some adhering to the outer edges. Fill the cavity with eggs scrambled country style mixed with shredded Virginia ham. Now make a puree of the potatoes and cover top. Brown in the oven, serve on napkin.

EGGS G. ENGEL

Fry eggs very soft in fresh butter. Garnish with broiled deer foot sausages and broiled bacon rolled in dainty cubes; trim with parsley.

EGGS ROBERT MURRAY

Soft scrambled eggs on toast. Garnish with large olives stuffed with anchovies and griddled oysters. Sprinkle with chopped chives.

EGGS HAVANA

Make an egg batter consisting of eggs, flour, chopped onion, a little baking powder and chopped parsley. Dip slices of snappy cheese, fry in deep fat; serve with Mango Chutney.

EGGS FALASTER

Take large tomatoes, cut in slices three-quarters of an inch thick. Saute in oil. When done, place poached egg on top, cover with aurora sauce; sprinkle parmesan cheese on top and brown quickly under salamander.



WORLD FAMOUS CHEFS



STEAK, CONNOISSEUR

Broil a double American steak, garnish with small Spanish onions stuffed with spinach, fresh mushrooms and pomme fatailles; finish with cress.

STEAK AVIATOR

Saute a thick tenderloin steak, finish with sweet potatoes, souffle of rice fritters unsweetened.

STEAK MAMMY STYLE

Bone sirloin pan broiled, finish with corn fritters and ham timbales.

STEAK MEXICAN

Noisette of tenderloin sauted in olive oil; surround with chili peppers stuffed with ham, rice and anchovies.

STEAK CUBANA

Delmonico steak broiled; surround with spinach raviolles and stuffed olives sauted in oil on top.

BEAR CUTLET BLACK FOREST

Braise the cutlets with mirepoix underdone, garnish with glazed onions, bacon and mushrooms. Serve Juniper berry sauce on side.

VEAL CHOPS PAYSANNE

Saute chops in oil, garlic and shallots, quarters of fresh tomatoes, a dash of paprika and cover with stock. Let simmer till done, garnish with sprouts and string beans.

EGGS—ARTHUR HARDY

Soft poached eggs garnished with fresh sliced tomatoes sauted in butter; garnish with Virginia bacon, serve eggs on Graham toast.



THEIR STEAKS CHOPS & EGG SPECIALTIES



LAMB CHOPS COLONIAL

Take some French lamb chops, saute and garnish with braized celery stuffed with rice and chicken forcemeat and chili powder. Finish with rolled up Westphalia ham broiled; pepper sauce on the side.

VENISON CHOPS ROCKY MOUNTAIN

Saute chops, garnish with stuffed mushrooms and chestnuts glazed; jelly on the side.

STEAK DASNOIT

Take one quarter each of veal, pork, beef and fresh bread crumbs; one egg, and season to taste, also add a little chopped onion. Form in cutlet shape and broil medium well done. Garnish with chicken livers and fresh mushrooms. Trim with cress.

MUTTON CHOPS, ERIN STYLE

Broil chops and garnish with mashed potatoes placed in mould. Leave a hollow in the center and place there a good sized piece of butter. Now place in the hollow, yellow mashed turnips. Heat well and serve slices of Irish bacon on top.

STEAK FLORIDANA

Take four small tenderloin steaks, about half a pound each, put in a frying pan with three ounces of fresh butter and two slices of onions. Brown steaks on both sides and when done as desired remove and put them on a platter. Saute the onions to a golden color. Scald and peel four fresh tomatoes, cut them in square pieces and add them to the onions and saute about four minutes longer. Put the onions and tomatoes over the steak and surround with twelve fritters.

FRITTERS

Take three whole eggs, three ounces cooked ham cut up in squares, two green peppers peeled, cut up and blanched in hot fat for one minute, one cup cooked corn cut off the ear, one pinch of nutmeg and one pinch of salt. Mix together and add one teaspoonful of baking



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powder. Fry fritters in butter to a golden brown color on both sides using one heaping tablespoonful of batter for each fritter. Serve with steak.

EGGS AL ASPINWALL

Choose four large round green peppers, blanch in hot fat for one minute, sprinkle with salt, peel and let cool. Cut up fine, one dozen shallots, put in a saute pan with one tablespoonful of sweet oil and saute for three minutes. Then take twelve good sized fresh tomatoes, cut up and add to the same mixture. Let all cook for twenty minutes and put aside. Now wash five ounces of rice, parboil for eight minutes and drain in colander. Cut up into small dice two ounces of raw ham, put in a sauce pan with two ounces of butter and fry light brown. Add the rice in one pint of white broth seasoned with a pinch of paprika, stirring often to prevent its burning; cover and boil for twenty-five minutes. Put aside but keep hot. Now prepare the four peppers for filling; cut off the tops about one inch, take seeds out carefully without breaking the peppers and put in about a half inch of the first mixture mentioned. Break one raw egg into each pepper, cover the egg with the same mixture and sprinkle over the pepper some Parmesan cheese and melted butter. Put in hot oven for about ten minutes, but don't cook the eggs too much. Take a mold a trifle larger than the peppers, fill with rice and put on a good-sized platter. Carefully arrange the peppers on the bed of rice, pour one cup of tomato sauce around it and serve.

TOMATO SAUCE

Cut up one onion and two ounces of butter, put in a sauce pan and fry to a golden color. Add four large ripe tomatoes, one tablespoonful of sugar, one pinch of salt and one pint of white broth and let boil a half hour. Dilute one tablespoonful of cornstarch with two of cold water. Add these to the contents and stir around quickly. Put to one side, let stand two minutes and strain through a sieve.

Joseph Stutz



THEIR STEAKS CHOPS & EGG SPECIALTIES



JEAN S. BERDOU

CHEF DE CUISINE

HOTEL ASTOR

New York City, N. Y.

Mr. Berdou took his apprenticeship under the celebrated Argeles Gasost, chef at the Hotel de France, Paris, after which he was with the Hotel Continental at Cauterets, France, Hotel de France at Paris, Hotel Continental, Biarritz, France and Restaurant Francais, Madrid, Spain. Coming to this country he was at the famous Louis Sherry's Cafe, New York City.

OMELETTE AUX CHAMPAIGNONS FRAIS

(Omelette with Fresh Mushrooms)

Take one dozen fresh mushrooms, cut fine and saute in an omelette pan with butter. Prepare eight eggs with salt, pepper and chopped parsley. Beat the whole well, pour into the mushrooms and form an omelette, being careful not to have it stick. Serve on hot platter.

COTELETTES D'AGNEAU GORMET

(Lamb Chops Epicurean)

Take four nice lamb chops well seasoned with salt and pepper and saute lightly on a quick fire. Take a handful of fresh mushrooms chopped and one chopped shallot and put in pan with the chops. Let the whole cook one minute and add one teaspoonful of consomme. Remove from stove and add a few bread crumbs, one yolk of egg and a little grease of goose liver. Dip the chops into fresh bread crumbs, then into the yolks of eggs and again into crumbs. Fry chops in fresh butter and serve with puree of new peas.

Jean Berdou



WORLD FAMOUS CHEFS



EMILE BAILLY,
CHEF DE CUISINE
HOTEL ST. REGIS
New York City, N.Y.

Mr. Bailly prior to coming to this country served in the very best hotels in Europe. He left the Grand Hotel of Monte Carlo, France ten years ago, to come to New York and open the St. Regis.

POACHED EGGS WITH CUCUMBERS

Put in a saute pan one quart water and a soup-spoonful of vinegar and boil without salt. Break the eggs into the water and let cook four minutes. Then take them out with a perforated skimmer and lay with care into another pot with warm water just one minute to take the vinegar taste out.

CUCUMBERS

Take three cucumbers, cut them in pieces three inches long, cut each piece in four. Trim the cucumbers off, put in boiling salt water for five minutes, cool them off and let them lay in a napkin. Have ready a buttered pan and put the cucumbers in it with a little salt and white pepper. Cook them slowly on the side of the stove for about fifteen minutes. Have some cassiolettes or tartlettes, put the cucumbers in and the poached eggs on top. Serve with cream sauce perfectly white and buttered.

CREAM SAUCE

Put a spoonful of melted butter and a spoonful of flour in a small pot. Cook this three minutes. Then put in a half pint of double cream, stirring well with a whip until it is boiling and thick. Add a little salt, nutmeg, and an ounce of fresh butter. Strain through a cheese cloth. Warm three minutes before serving.

Emile Bailly



THEIR STEAKS CHOPS & EGG SPECIALTIES



LOUIS PFAFF
CHEF DE CUISINE
NEW WILLARD
HOTEL

Washington, D. C.

Mr. Pfaff was formerly at the following prominent New York City hotels. The St. Denis, The Union Square, The Albemarle, The Vendome, The New Amsterdam; also at the Royal Moskoko at Ontario, Canada.

EGGS A LA KING

Poached eggs and fresh mushroom peels sauted in sauce Perique, which is made with chopped truffles and brown sauce.

Louis Pfaff

OMELETTE A LA DENNIS

Chop some chicken livers and fresh mushrooms. Fry the livers in butter, add the mushrooms. Moisten with a little port wine, then reduce. Cut two peeled tomatoes in halves, also two Spanish sweet peppers and fry in oil. Fill the inside of the omelette with the chopped livers, the sweet peppers and mushrooms and also the tomatoes. Surround the omelette with a little tomato sauce.



ERNEST
OTZENBERGER
CHEF DE CUISINE
HOTEL DENNIS
Atlantic City, N.J.

Mr. Otzenberger was formerly Chef for G. W. Vanderbilt in Paris, London and New York.

Ernest Otzenberger



WORLD FAMOUS CHEFS



MARTIN GINDER

CHEF DE CUISINE
HOTEL GREEN
Pasadena, Cal.

Mr. Ginder was apprenticed in France in the best hotels. He was at the New York Athletic Club, the Princeton Club, the old Hotel Metropole, Cafe Savarin and the Vendome Hotel, New York City. He has also held several important positions in the middle west prior to taking his present position.

MINUTE STEAK MENAGERE

Cut a nice sirloin steak about a quarter of an inch thick, season with salt and pepper, and broil quickly on a very hot fire. It should not take longer than a minute to cook on each side. Serve with a small piece of butter on top and a little chopped parsley with a little lemon juice and garnish with watercress and horseradish shavings dipped in pickled beet juice.

EGG WHITE MOUNTAIN

Poach two very fresh eggs. Cut a nice ripe fresh tomato in slices about a half inch thick. Cut the end so it leaves no core, dip in flour and fry in shallow clarified butter quickly, nice and brown. Have a timbale full of rice ready. Dress the rice in the middle of the platter and at each end of rice, place a slice of fried tomato. Put the two poached eggs on the tomatoes. Nicely garnish the rice on top with a red pepper and a green pepper cut in lozenge shape to form a star. Serve with a rich demi-glacé.

Martin Ginder



THEIR STEAKS CHOPS & EGG SPECIALTIES



JULES DAUVILLER
CHEF DE CUISINE
PALACE HOTEL
San Francisco, Cal.

Mr. Dauviller was formerly the \$10,000 a year dictator of the cuisine in the home of Mr. and Mrs. Harry Payne Whitney in New York. The Whitneys got him from the Grand Hotel in Paris. He served his apprenticeship in the Cafe de la Paix at Marguery and the Hotel Chabot at the French Capital, before taking responsible positions with the Hotel Riviera at Nice, Italy and the Grand Hotel at Paris. He succeeded to the position of Chef at the Palace in San Francisco upon the resignation of Mr. Ernest Arbogast.

SCRAMBLED EGGS DE LESSEPS

Break and scramble eight well-beaten eggs in a frying pan with butter. Have a calf's brain cooked and saute in butter; mix with eggs and dish up with fancy cut toast and serve.

LAMB CHOPS, ROBINSON

Eight lamb chops, broil and garnish with four chopped lamb kidneys; saute in a half a pound of fresh mushrooms, deglaced in Madeira and thicken with demi-glaze, garnish with ornamental puff-paste.

J. Dauviller



WORLD FAMOUS CHEFS



JULES BOUCHER

CHEF DE CUISINE
HOTELARLINGTON
Hot Springs, Ark.

Mr. Boucher served his apprenticeship at famous French Hotels and Cafes under Chefs world famous, such as Father Thiebout, of the Maison et Chabot of Paris, Chef Cassinin, of the Maisson Dorce, and was at the Restaurant Marguery, Palace Madelaine of Paris and the Cafe Royal of London. Coming to America he was at the Hotel Touraine, Boston, Auditorium Hotel, Chicago, and the Detroit Club, at Detroit.

OEUFs JEFFERSON

(Eggs Jefferson)

Butter a cocotte or timbale and line inside with a pimento; break an egg into it and poach, not too hard. Cut round piece of toast the size of egg and place a fair-sized fresh mushroom, which has been sauted in butter, on top of toast; then turn the contents of the timbale out and place on top of the mushrooms and pour Bearnaise Sauce around the eggs and serve.

SAUCE BEARNAISE

One glass of white vinegar in small bowl, about two ounces of chopped shallots, powdered pepper and a few estragon leaves; reduce the whole and add four yolks of eggs and stir into four ounces of clarified butter. Mix well, having the bowl placed in a vessel filled with hot water. When thick enough, strain and add salt and chopped parsley.

COTELETTE D'AGNEAU MADERA

(Lamb Chops Madera Style)

Take eight nice lamb chops and cook in butter, garnish with small carrots, turnips and small braized onions. Saute these vegetables in butter and chopped parsley.

OMELETTE SOUFFLE A'LA VANILLA

Six yolks of eggs, three ounces powdered sugar and a little vanilla; stir until it becomes even. Take twelve beaten whites of eggs and mix the whole together carefully so it will not fall. Dish on a platter in a fancy shape and decorate; sprinkle with sugar and cook in medium oven for eight or ten minutes.

J. Boucher



THEIR STEAKS CHOPS & EGG SPECIALTIES



LUCIEN FUSIER
CHEF DE CUISINE
GRAND HOTEL
METROPOLE

Interlaken, Switzerland

Mr. Fusier was formerly at the Shepherd's Hotel at Cairo, the Grand Hotel du Louvre at Menton, France, Hotel Schweizerhof at Interlaken, Switzerland; Tunisia Palace, Tunis; the Yongfraublick Hotel at Interlaken, Switzerland, and at the Cap Hotel, Bordighera, Portugal.

POACHED EGGS NORMANDE

Poach eight fresh eggs in white vinegar. After they have cooled, serve in small cups flanked with poached oysters, mussels, mushrooms and truffles, and cover with a shrimp sauce.

Lucien Fusier.



GERARD
EMBREGTS
CHEF DE CUISINE
CHATEAU
FRONTENAC
Quebec, Canada

OEUFs COCOTTE A LA CREME

(Creamed Eggs in Cocotte)

Butter your cocotte, break eggs into it, salt and pour a little cream over. Put in oven until cooked.

G. Embregts

Prior to coming to America, Mr. Embregts was at the Maison-LeClerc, in Belgium; and the Hotel St. Antoine; the Tavern Renjeaux, in Belgium, the Grand Hotel de L'Empereur at Ostend, Holland, the Berkeley Hotel, Hyde Park Court Club, also at the Embassy de Russe, London.



WORLD FAMOUS CHEFS



OTTO GEUTSCH

CHEF DE CUISINE

HOTEL WINDSOR

Montreal, Que. Canada

Mr. Geutsch has been at some of the finest hotels in France, the Hyde Park, London; Cafe Royal, London and also Delmonico's London. The famous chef Monsieur Coffier of the Ritz-Carlton sent him to the Cafe Martin of New York City; later he was at Cafe de la Opera, New York City. While in New York he was awarded five first prizes at the Annual Culinary Exposition and in 1912 received a Medal of Honor by the French Government.

OEUFs BROUILLES REJANE

(Scrambled Eggs Rejane)

Take twelve fresh eggs, break and scramble with a piece of butter and salt to taste. On the other hand, peel, quarter and saute in butter, two or three tomatoes and mix same with eggs and serve with slices of truffles on top.

OEUFs MOLLET DIJONNAISE

(Eggs Dijon Style)

Boil eggs for five minutes and put in cold water and peel them. Heat two teaspoonfuls of French mustard in a little estragon vinegar and add a quarter of a pound of butter. Finish off with a little Hollandaise sauce and a little double cream, salt and black pepper, juice of a lemon and chopped cherries. Warm the eggs in salt water, cut in half and serve in chafing dish with sauce poured on top.

O. Geutsch,



THEIR STEAKS CHOPS & EGG SPECIALTIES



CESAR OBRECHT
CHEF DE CUISINE
GRAND HOTEL
DE L'EUROPE
Lucerne, Switzerland
also
PALACE HOTEL
LTD.

Murren, Switzerland

Mr. Obrecht, prior to holding his present position, was at the Grand Savoy Hotel at Florence, at the Grand Hotel and Kurhaus, at St. Blasien; the Grand Hotel de Thouwe at Thouwe, the Grand Hotel Krasnapolsky at Amsterdam, the Grand Hotel de Salines at Reinfelden and the Grand Hotel Waldhaus at Vulpera.

ENTICOTE TYROLIAN STYLE

(Sirloin Tyrolian Style)

A nice sirloin of one pound seasoned with salt and pepper. Put on a grill with quick fire and finish off broiling over medium coal. Under no circumstances must the meat be too coarse, as it would take too long to broil. When broiled, put on a platter and garnish with four pieces of grilled tomatoes, string beans sauted in butter, watercress and Maitre d'Hotel butter.

César Obrecht



WORLD FAMOUS CHEFS



CHAS. A. FREY

CHEF
HOTEL
ALEXANDRIA
Los Angeles, Cal.

Mr. Frey was first at the Hotel von Konig von England in Munster; later at the Dom Hotel, Cologne; Continental Hotel, Paris; with the North German Lloyd and Hamburg-American Steamship Lines and Hotel Bellevue-Stratford, Philadelphia.

EGGS A LA BILICKE

Saute four fillets of trout in butter and season with salt and pepper. Cut each fillet in two pieces and place on four prepared rice socle. Have four poached eggs put on top and cover the whole with Hollandaise sauce and garnish with slices of truffles and pimentos.

MILK LAMB CHOPS

Have four spring lamb chops placed in olive oil for a second, season with salt and pepper and put on broiler. Turn over when nearly half cooked and serve when cooked with Bechamel potatoes and brioches.

BECHAMEL POTATOES

Chop one medium size onion fine; braize in a quarter pound of butter until commencing to change color; add two ounces sifted flour, let braize a few minutes and add a quart of hot cream. Whip thoroughly and season with salt, pepper, ground nutmeg and mushroom extract. Let boil for fifteen minutes and strain through a fine strainer into another sauce pan. Add the slices of cooked potatoes and let boil a few minutes longer. Serve with finely chopped parsley.

Charles A. Frey



THEIR STEAKS CHOPS & EGG SPECIALTIES



JOHN CHIAPPANO
CHEF DE CUISINE
AUDITORIUM
HOTEL
Chicago, Ill.

Mr. Chiappano has
been with some of the
finest Hotels in this
country and Europe.

VEAL CHOPS MONZA

Cut from a loin of veal eight chops. Season and bread in fresh cracker crumbs. Fry slowly in butter. Serve separate a paprika sauce.

EGGS AU GRATIN, ARLIOUS

Slice tomatoes, season with salt, pepper, chives and parsley. Warm in oven for three minutes. Break an egg on tomatoes, garnish with chopped bacon and sliced mushrooms. Sprinkle with Parmesan cheese and butter. Bake for eight minutes and serve.

John Chiappano



WORLD FAMOUS CHEFS



HENRI BOUTROUE

CHEF DE CUISINE

HOTEL
SHELBOURNE

Dublin, Ireland

Mr. Boutroue was formerly with the Clifton Down Hotel at Bristol, England, the Queen's Hotel at Leeds, England, the Savoy Hotel in London; the Langham, London, also the Hotel Metropole, London.

OEUF S DURS EN CURRY

Hard boiled eggs with curry sauce and rice cooked in water as garniture.

CURRY SAUCE

One onion, one-half potato, one slice of boiled ham chopped fine. Put the whole in a sauce pan with butter. Add one tablespoonful of curry powder, two tablespoonfuls of puree of tomatoes, and one-half cup of bouillon or white stock. Let cook for about an hour and serve without straining the sauce.

Henri Boutroue

JEAN MILLON

Chef

RITZ-CARLTON HOTEL

NEW YORK CITY

OEUF S POCHES SIMUENE

(Poached Eggs Simuene)

Poach eggs as usual and put on a half toasted English muffin and pour a Bearnaise sauce with a slight tomato flavor over them.

Millon



THEIR STEAKS CHOPS & EGG SPECIALTIES



ARTHUR TAYLOR
CHEF DE CUISINE
HOTEL RAYMOND
Pasadena, Cal.

Mr. Raymond is Chef at the Hotel Raymond, Pasadena, Cal. during the winter season, and at the Ocean Side Hotel, Magnolia, Mass., during the summer seasons.

TENDERLOIN STEAK, Sauce Bearnaise

Cut four tenderloin steaks one and a half inches thick. Broil or saute in a little oil or butter. Season with salt and pepper.

BEARNAISE SAUCE

Chop up three shallots, add one gill tarragon vinegar, and put on the fire. Reduce to one-half. Add the yolks of four eggs, cook slightly, but don't curdle. Stir quickly with whip a half gill of cream sauce. Mix all the above together and stir in slowly one-half pound of melted butter, six drops of Tobasco sauce, salt to taste, and a little chopped green tarragon. Serve over steak. Care must be taken not to have the sauce hot, just warm, as it will break if too hot.

OMELETTE SOUFFLES, VANILLA

Mix in a bowl, three egg yolks with six tablespoonfuls of powdered sugar, adding one teaspoonful vanilla flavoring. When this preparation is quite foamy, whip six egg whites to a stiff froth and gently incorporate them to the yolks. Butter an oblong dish, strew over some powdered sugar, place the egg mass on top; smooth it over, giving it an oblong shape, dredge over some powdered sugar and cook in a hot oven seven to ten minutes. Serve immediately.

Arthur Taylor.



WORLD FAMOUS CHEFS



JOSEPH
P. CAMPAZZI
CHEF DE CUISINE
ROYAL POINCIANA
Palm Beach, Fla.

Mr. Campazzi was at the Brazilian Court, three years; at the Ponce de Leon, St. Augustine, Fla.; The Breakers, Palm Beach, Fla.; United States Receiving Ship Colorado; Chef to Governor S. J. Tilden, and other important posts as chef.

TENDERLOIN STEAK A LA GRIDIRON CLUB

Select four small tenderloin steaks half an inch thick. Have them nicely trimmed and slightly flattened. Prepare four thin slices of Westphalia ham, cut round the same size as the tenderloin. Have four slices of a large, fine ripe tomato, one-half inch thick, and four large fresh mushroom heads. Have the tenderloin, fresh mushrooms and the tomato well seasoned with salt, pepper and a little table oil. Broil the whole, including the ham, on a moderate fire. Cook the tenderloin medium. Dish the tenderloin. First place the tomato on top, then the ham and lastly the mushrooms. Prepare a good, substantial brown sauce, rich with butter. Chop fine some parsley and a little fresh tarragon and add to the sauce; also add a teaspoonful of Worcestershire sauce and the juice of half a lemon. Whip the sauce well before serving. Garnish with thin slices of bread (croutons) heart shape, fried in butter and dipped in tomato sauce. Pour the sauce around the tenderloin.

Joseph P. Campazzi



THEIR STEAKS CHOPS & EGG SPECIALTIES



BEN E.
DUPAQUIER
CHEF DE CUISINE
HOTEL
ARLINGTON

Santa Barbara, Cal.

Mr. Dupaquier's first position was in The Pendennis Club, of Louisville, Ky. Later at the Gault House, Louisville, the Missouri Athletic Club, the Mercantile Club and the New Jefferson Hotel of St. Louis; the Jonathan Club and the California Club, Los Angeles and the Hotel Maryland, Pasadena, Cal.

FRIED PORK CHOPS WITH ONIONS

Season six nicely pared pork chops all over with a teaspoonful of salt and half teaspoonful of white pepper. Heat in frying pan with a table-spoonful of good lard. Lay in the chops, one beside the other, and fry for six minutes on each side. Dress on hot dish and serve with fried onions on top of the chops.

FRIED ONIONS

Peel and slice round shape, four medium sized, sound, white onions. Season with half teaspoonful salt. Detach them at the rings and gently roll in two table-spoonfuls of flour; then plunge them in boiling fat and fry for eight minutes, or until they obtain a good golden color. Lift them up with a skimmer, lay on a cloth to dry and use as required.

LAMB STEAKS, PUREE OF CHESTNUTS

Have three steaks of three-fourths pound each cut from a tender leg of lamb. Make a few incisions around the skin and season with a teaspoonful of salt and a half teaspoonful white pepper. Heat a table-spoonful of butter in a frying pan; add the steaks one beside another and fry for six minutes on each side. Remove and dress a puree of chestnuts on a hot dish, pyramid shape, and arrange the steaks around. Free the pan from all fat and add a table-spoonful of sherry and one gill of demi-glacé; boil for two minutes and pour around the steaks.

PUREE OF CHESTNUTS

Slit on one side thirty-six good sized, sound Italian chestnuts; plunge them in boiling water for ten minutes; drain and peel and then place them in a small sauce pan with two and a half gills of cold water. Season with a half teaspoonful of salt and two salt-spoonfuls of white



WORLD FAMOUS CHEFS



pepper. Cover the pan, boil for a minute, then set in the oven for thirty-five minutes. Remove, place the whole in a mortar and pound to a smooth paste. Press through a sieve into a small sauce pan, add one saltspoonful of grated nutmeg, one-half ounce butter and two tablespoonfuls cream. Mix well, heat for two minutes and use as required.

Ben E. Dufagnier



THEIR STEAKS CHOPS & EGG SPECIALTIES



A. SCHLOETTKE

CHEF DE CUISINE
WESTMINSTER
HOTEL

Dresden, Germany

Mr. Schloettke served his apprenticeship at the Kalms Hotel at Brunswick, Germany. Since then he has served at the Traiteur Ferario, at Dresden, Germany; the Hotel Fahrhaus at Hamburg; the Dom Hotel at Cologne on Rhine; the Hotel Richmond at Geneva, Switzerland, the Hotel St. Croix, the Grand Hotel Bergeus, at Geneva, and the Grand Hotel du Parquis at Vevey, Switzerland.

OEUFs POCHES A LA WELIDOFF

Poach ten eggs on round pieces of toast and serve with a shrimp sauce poured over the top. Also sprinkle over a few pickled shrimps and five chopped truffles.

COTELETTES D'AGNEAUX GRILLEES POMMES MIGNON

Cut out eight lamb chops, flatten and season. Broil over a brisk fire and serve rare. Mignon potatoes cut from raw potatoes in julienne, about the size of a match or a little larger.

A. Schloettke



WORLD FAMOUS CHEFS



HENRI BERGER
CHEF DE CUISINE
FRANKFURTER-
HOF

Frankfurt,

A. M. Germany

Mr. Berger has been with the following hotels: Hotel Chatham, Paris; the Hermitage at Monte Carlo, France; the Grand Hotel des Thermes, Salsomaggiore, Italy; the famous Hotel Ritz, Paris, prior to coming to the Frankfurter-hof.

Henri Berger



GEORGE E. SCHAAF
CHEF DE CUISINE
HOTEL ALBANY
Denver, Colo.

Mr. Schaaf has been connected with several prominent hotels in this country prior to coming to the Albany, and was at one time, Chef at the Minneapolis Club in Minneapolis.

Geo. E. Schaaf

POACHED EGGS ON TOASTED MUFFINS

Eggs are best when poached in milk. Let milk come to a boil, drop eggs into the milk and remove receptacle from fire for five minutes, then place eggs on muffins.



THEIR STEAKS CHOPS & EGG SPECIALTIES



JOHN BICOCHI
CHEF DE CUISINE
HOTEL PIEDMONT
Atlanta, Ga.

Mr. Bicochi learned the business under his father who was Chef for Count Bianchette of Italy. Was at Hote Continental, Rome; the Bristol, Paris; and the Knickerbocker and Marie Antoinette, New York City.

PIEDMONT OMELETTE

Peel, clean and wash well twelve fresh mushrooms; slice and place in a sauce pan, add three sliced green peppers and a tablespoonful of butter and cook for five minutes. Then add the breast of a boiled chicken sliced; two tablespoonfuls of cream sauce and season to taste. Take twelve eggs, break into a bowl, add a half cup of cream, beat up well with a beater. Put in a frying pan four ounces of butter, set on hot fire, then drop in your eggs, mix well for about three minutes and fold up the opposite sides. Then pour into this the above preparation and fold over all ways. Keep side of pan on hot fire, turn out on platter and decorate the ends of the omelette with what filling you have left.

WILLIAM SHAKESPEARE'S MUTTON CHOP

Prepare two English mutton chops (loin chops), one and a half inches thick. Broil them for five minutes on each side, then place in a sauce pan with the following ingredients: A half a gill of cider vinegar, four shallots chopped very fine, twenty-four crushed pepper corns, moisten with one pint of brown gravy and let simmer for ten minutes. Add a teaspoonful of diluted English mustard and a good dash of Worcestershire sauce; strain over the chops and add two chopped pickled English walnuts and two peeled, partly cooked cucumbers, cut in long strips. Let this cook for twenty minutes and finish with two ounces of sweet butter. Serve baked potatoes separate.

EGGS AU BEURRE NOIR

Take an earthen au gratin dish, grease inside with a little butter, drop two eggs in nicely, so they will not break, put into hot oven until



WORLD FAMOUS CHEFS



well set, take about three ounces of butter, put in frying pan over a hot fire until it almost boils; take half a lemon and squeeze juice into butter until it sizzles, then pour over the eggs and serve.

SPRING LAMB CHOPS WITH VIRGINIA HAM

Take eight rib lamb chops, flatten out a little, season well on both sides with salt and white pepper; arrange nicely on broiler and turn over three or four times; take four slices of very thinly cut Virginia Ham and put on broiler without seasoning and cook until done. Place on platter, arranging one chop, a piece of ham and one chop alternating and decorate with watercress.

THE BONEPARTE OLD GUARD STEAK

Cut a sirloin about three pounds, saute in butter over a very hot fire for five minutes on each side, then place in a brazier with three raw potatoes sliced a half inch thick, one dozen white onions, four ounces of butter, a half glass of sherry and a half of claret; one cup chicken broth; let braise in oven for twenty minutes, then add fifteen mushrooms, a half pint green peas, a half pint brown gravy and eight slices of beef marrow. Let cook in oven for five minutes. When ready to serve, garnish with a little finely chopped parsley.

John Biscoe



THEIR STEAKS CHOPS & EGG SPECIALTIES



ADRIAN DELVAUX
CHEF DE CUISINE
HOTEL BALTIMORE
Kansas City, Mo.

Mr. Delvaux started in at the Grand Hotel in Reimes, France, and thence to the Bristol Hotel in Paris. In this country, at the Chicago Club, Hotel Congress and Annex, Chicago and at the Auditorium Hotel, Chicago. He has been at the Hotel Baltimore for five years, where he has made the Baltimore famous for its cuisine.

POACHED EGGS ON CREAM TOAST

Prepare a pan with boiling water, adding salt. Break eight eggs carefully into small individual dishes and drop into the boiling water, one at a time. Allow to boil two minutes very slowly. Have a platter prepared with four pieces of toast and pour one pint of rich boiling cream over the toast. Take eggs from water by means of a skimmer, place on toast and serve.

BROILED SPRING LAMB CHOPS WITH BACON

Prepare four small lamb chops; season with salt and pepper. Place a half tablespoonful of olive oil in a small dish, roll chops in this. Then place in broiler and broil on both sides until done. Broil four strips of bacon; put chops on platter with bacon on top and garnish with slices of lemon and sprigs of parsley.

EGGS PROVENCALE

Take four good-sized tomatoes, set in boiling water for a half minute. Remove from water and peel. Cut a small slice off the top and hollow the tomatoes. Season well with salt and pepper and then break an egg into each tomato. Butter a small pan, set tomatoes in same with buttered oil paper over and put in hot oven for six or seven minutes. Place tomatoes on hot platter; pour rich cream sauce over and serve.

OMELETTE WITH FRESH MUSHROOMS

Break eight fresh eggs in a bowl, add a half cup of good cream, salt and pepper; beat well together and take six or eight fresh mushrooms, peel, slice and fry in butter. Put two tablespoonfuls of clarified butter in frying pan and let get hot. Pour your eggs into this butter and stir.



WORLD FAMOUS CHEFS



When eggs are half done, roll in the pan and put a half of the mushrooms in center of omelette. Turn the omelette out on hot platter and place the other half of the mushrooms on each end and serve.

A. Delvaux



S. B. PETTENGILL

CHEF DE CUISINE

HOTEL ORMOND

Ormond Beach, Fla.

Mr. Pettengill has been chef at the Hotel Ormond for fifteen seasons, and at the Crawford House, White Mountains, N. H. for twenty-five seasons.

SCALLOP OF BEEF TENDERLOIN

Take one pound tenderloin steak, slice very thin. Take one onion and saute in clarified butter. Put the beef in with the onion and saute until cooked. Add a half pint of tomato sauce, half a can of button mushrooms, half a can of Spanish peppers and twelve pieces Parisienne potatoes. Serve hot.

S. B. Pettengill



THEIR STEAKS CHOPS & EGG SPECIALTIES



JULES KOHLER

CHEF DE CUISINE
HOTEL ADLON
Berlin, Germany

Monsieur Jules Kohler came to the Adlon from the most elegant and famous Restaurant in Paris, the "Cafe de Paris."

MIGNONETTE DE VEAL YOETTE

(Small Veal Steaks Yoette)

Eight small pieces of veal breaded in eggs and bread crumbs; fry to a golden brown and mount on a bed of creamed spinach or puree of spinach with two eggs beaten into it and cooked for ten minutes. Form bed of spinach in center of dish, put veal nicely arranged on top and garnish with green asparagus and small potatoes parisienne. Pour butter over the whole and serve Estragon Sauce on the side.

J. Kohler



WORLD FAMOUS CHEFS



HENRY
JOHANNSEN
CHEF DE CUISINE
HOTEL
ROYAL PALM
Miami, Fla.

Mr. Johannsen was at the Country Club, Brooklyn, Mass., Maplewood Hotel, White Mountains, N. H., Hotel Alcazar, St. Augustine, Fla., and at the Oriental Hotel, Manhattan Beach, N. Y.

OMELETTE TILLY—Breakfast Dish

Beat three eggs and two tablespoonfuls of cream together. Take one ounce of Virginia Ham, cut it into small cubes, sprinkle with a pinch of grated Parmesan cheese and a little chives; season and mix together with the eggs. Mix the whole in an omelette pan and fry to a nice golden color. Garnish with asparagus tips au gratin (take one dozen asparagus tips, lay them on a buttered shirred egg dish and cover the tips with cream sauce; then sprinkle a little cheese and melted butter on top and place in a hot oven until done). Serve around the omelette.

TENDERLOIN STEAK, GOURMET

Cut tenderloin steak one and a half inches thick. Prepare one teaspoonful of shallots chopped fine, one teaspoonful of fresh mushrooms chopped fine and six to eight fresh oysters. Saute together in butter and add a pinch of fresh parsley. Split the tenderloin steak on one side and fill it with the above preparation, placing it in the center. Place the steak on a broiler and cook medium rare. Serve with Maitre d'Hotel potatoes. Sirloin steak may also be prepared in the same way.

VEAL STEAK, Prince Henry

Take the heart of the leg, also called the schnitzel part, cut a steak about one inch thick, place in a frying pan, season with salt and paprika and fry until a golden color. Cut up some salt pork, one small shallot and six to eight sardelles. Put them in the pan with the steak and allow to simmer three or four minutes. Add one cup sour cream and let simmer for about eight or ten minutes. When steak is done, arrange



THEIR STEAKS CHOPS & EGG SPECIALTIES



on plate, strain the sauce and pour over the steak. Garnish with chateau potatoes and asparagus tips.

EGGS VIRGINIA

Make one large round corn fritter. Cut up in small dice one cooked breast of fowl and one-third as much cooked Virginia ham. Place the above in some good cream sauce, season to taste and let come to a boil. Place corn fritter on a dish and cover with the chicken and ham. Place on top of this one poached egg. Serve hot.

EGGS MAUD ADAMS

Cut one fresh tomato in half, season with salt and pepper and turn in flour and then in egg wash and fresh bread crumbs. Fry in clarified butter to a golden color. Place on top of tomato one slice of smoked salmon slightly heated; on this place one poached egg. Cover with Bearnaise sauce and garnish with one slice of truffle or head of small fresh mushroom. Serve at once.

EGGS—BULL MOOSE

Prepare some Oyster Bay asparagus with rich cream sauce and season to taste. Cut some egg plant about the size of a regular fish cake. Dip in beaten egg and roll in fresh bread crumbs. Fry in deep grease to a golden color. Scoop out the egg plant with a parisienne cutter and insert therein the asparagus tips. On top of this place a poached egg and cover the whole with cream or Hollandaise sauce. Garnish on top with a disc the size of a twenty-five cent piece cut out of a thin slice of truffle. Serve hot.

EGGS—BROADWAY

Cut up some raw Virginia ham and green peppers in small dice and saute in butter. When done, add one spoonful of corn stewed in



WORLD FAMOUS CHEFS



cream. Place all in a shirred egg dish, break two eggs on top, cover with heavy cream sauce and sprinkle with grated swiss cheese. Place in a hot oven and bake till done to a brown color. Serve at once.

PAPRIKA STEAK

Prepare a two-pound sirloin, season with salt and pepper and one-half teaspoonful of Hungarian Paprika all of which should be rubbed in thoroughly. Place the steak in a casserole with some good clarified butter, two sliced onions and two ounces of salt pork. Let braise for about five minutes until both sides are browned. Then put in one glass of sour cream, one gill of good Mosel wine and one spoonful of rich tomato sauce. Let boil for about ten to fifteen minutes more with the casserole covered. Take out the steak and place on a platter. Strain over the sauce and garnish top of steak with a few sardelles. Surround the whole with six small tomatoes baked in butter.

Henry Johansen



THEIR STEAKS CHOPS & EGG SPECIALTIES



G. MILHAU
CHEF DE CUISINE
TAIT-ZINKAND
CAFE

San Francisco, Cal.

Mr. Milhau learned his trade at the Cafe Boudoul at Marseilles, France. Following this he was Chef at the Grand Hotel De la Paix at Florence, Italy., Coming to this country he was at the Union Club, Boston, the Tourraine Hotel, Boston, the Metropolitan Club and at the St. Regis Hotel, New York City. He came west with Mr. Emile Bailly to open the Fairmont Hotel in San Francisco.

SOUFFLE PARMESAN INGREDIENTS

Take a sixth of a pint of milk, four ounces of Parmesan cheese grated, one ounce of flour, a half ounce of butter, three yolks of eggs and five whites, beaten up.

Boil the milk first, melt the butter in a separate dish or sauce pan, add the flour to it and mix well. When the milk is boiling, stir the butter and flour into it; then add the cheese and yolks of eggs. Let the whole get a little cool and mix in the whites of eggs beaten up and cook in moderate oven.

G. Milhau



WORLD FAMOUS CHEFS



JOHN PFAFF

CHEF DE CUISINE

HOTEL CAPE MAY

Cape May, N. J.

Mr. John Pfaff has been at the following hotels: Hotel Marie Antoinette, New York City, Hotel Metropole, Philadelphia, Brighton Beach, at Coney Island, New York; the Hotel Kaaterskill, Kaaterskill, N. Y.

OMELETTE A LA WOOD

Take two sweetbreads and eight mushrooms sliced and stewed in butter, then add one-half cup of cream and a tablespoonful of sherry and put in omelette made of eight eggs.

John Pfaff.



THEIR STEAKS CHOPS & EGG SPECIALTIES



G. R. MEYER
CHEF
RECTOR'S
Chicago, Ill.

With finest hotels in
Europe, also the Aud-
itorium, Congress and
College Inn, Chicago.

EGGS RECTOR

Make as many pieces of toast as desired, having the toast the size of the egg. Have previously boiled down a quart of double cream with a dash of paprika and a little salt. Put into a shallow pan enough water in which to poach eggs; put a little salt into the water. When the water boils, break gently the eggs and drop them into the boiling water. Draw pan aside so that the eggs will only simmer, allowing two eggs for each person. Broil a slice of bacon for each egg; have everything hot. Dress the eggs on the toast on a platter or on individual dishes. Pour a little cream over each piece and place a slice of bacon on top and serve hot.

G. R. Meyer



WORLD FAMOUS CHEFS



VICTOR HIRTZLER

CHEF DE CUISINE
HOTEL

ST. FRANCIS

San Francisco, Cal.

Mr. Hirtzler was born in Strasbourg, Alsace, Germany, and learned his profession under *Théophile Feypell* in Strasbourg who is considered one of the finest Chefs in France. Mr. Hirtzler has been in the best hotels in France and Germany. Coming to the United States he started in at the Old Brunswick in New York City, and then at the Waldorf Astoria, New York City, then at Sherry's famous Cafe, New York City. He came to San Francisco to open the Hotel St. Francis in 1904.

BORDELAISE FOR STEAKS

Simmer three minced shallots or one onion—the former should be used if a correct sauce is desired—until the onions are tender, but do not brown. Add half a wine glass of Claret, a pint of brown sauce, a crushed clove of garlic and some chopped parsley, also butter the size of an egg. Strain the marrow of a beef bone which has been cooked half an hour in salt water. Pour over the steak which has been broiled as usual, either rare or medium, as preferred.

DUXELLE OF FINE HERBS SAUCE

Have four spoonfuls of minced pork and butter—half and half—simmering in a sauce pan. Add three spoonfuls of minced shallot, a clove of crushed garlic, frying together, but not discoloring. Add a scant half cup of fresh mushrooms, chopped coarsely. Simmer for ten minutes, when the moisture from the mushrooms is absorbed. Cook slowly so as not to brown the onions or shallots, whichever you use. Add a teaspoonful of minced parsley, chopped as fine as can be. Last of all, a large cup of clear brown gravy, strained, to which add a small glass of Madeira.

MUSHROOM SAUCE

Trim and wash, removing sand and soil. Parboil in boiling water for five minutes, using just enough water to barely cover. Then add salt, butter and white pepper, continuing until boiled tender. Thicken with flour. Add more butter just before serving, or if desired with white meat, add cream instead. To a pint of sauce add the juice of half a lemon, just before serving.



THEIR STEAKS CHOPS & EGG SPECIALTIES



ITALIAN SAUCE

Take one onion or six small shallot onions and mince very fine. Simmer in a wine glass of Sherry, until dry, but not discolored. Add a small can of minced mushrooms and two cups of brown gravy and a pony of Sherry, seasoning with salt and pepper.

HAZELNUT BUTTER

Brown four ounces of butter slightly, skimming off the foam that arises. Pour off, using only the clear part. Season with salt, pepper and lemon juice. Strain through a fine strainer or whatever it is to be served with. M^d

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VICTOR HIRTZLER

CHEF DE CUISINE

HOTEL

ST. FRANCIS

San Francisco, Cal.

Mr. Hirtzler was born in Strasbourg, Alsace, Germany, and learned his profession from **Edouard Foypell** in Strasbourg who is considered one of the finest Chefs in France. Mr. Hirtzler has been in the best hotels in France and Germany. Coming to the United States he started in at the Old Brunswick in New York City, and then at the Waldorf Astoria, New York City, then at Sherry's famous Cafe, New York City. He came to San Francisco to open the Hotel St. Francis in 1904.

DUXELLE . . . Recipes

Have four spoon-

butter—half and half—sun-

Add three spoonfuls of minced crushed garlic, frying together

ing. Add a scant half cup

chopped coarsely. Simmer

when the moisture from **Finishings**

absorbed. Cook slowly for an

onions or shallots, which ever

teaspoonful of minced parsley,

as can be. Last of all, a large of

gravy, strained, to which add

Madeira.

complete and most

inary line. The

MUSHROOM SA . . . United States,

Trim and wash, removing

Parboil in boiling water for five

just enough water to barely cover. Then add salt, but

pepper, continuing until boiled tender. Thicken with flour **ars to**

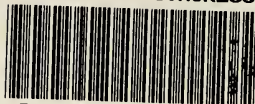
butter just before serving, or if desired with white meat

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serving.



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